

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0202576 - MCDONALD'S RESTAURANT #11408		Site Address 1854 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 11/27/2024		Placard Color & Score GREEN 93		
Program PR0304637 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name MCDONALDS USA LLC		Inspection Time 10:30 - 11:40			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ITZEL MEJIA AMADOR				FSC Itzel Mejia Amador 06/06/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: At the 3-comp sink and janitorial sink, measured water temperature at 102F.
[CA] At warewashing sinks, water shall be supplied at a minimum of 120F.**

Follow-up By
11/29/2024

In the restrooms, measured water temperature at 88F.

[CA] At handwashing sinks that do not have adjustable faucets, the water temperature shall be maintained from 100F to 108F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: In the 3-comp sink, measured quat sanitizer concentration above 400 ppm.
[CA] Maintain chemical concentration of quat sanitizer at 200 ppm, or as per manufacturer's specifications.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed interior panel of the ice machine is not securely attached. Interior panel is cracked and chipped at the edges.

[CA] Replace interior panel. Ensure equipment is maintained in good repair and free of breaks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sliced tomato	under counter refrigeration	41.00 Fahrenheit	
milk	under counter refrigeration	36.00 Fahrenheit	
quat sanitizer	3-comp sink	400.00 PPM	above
cheese	walk-in cooler	35.00 Fahrenheit	
water	handwashing sink (restroom)	88.00 Fahrenheit	
eggs	under counter refrigeration	35.00 Fahrenheit	
water	3-comp sink	102.00 Fahrenheit	
sausage patty	hot holding	140.00 Fahrenheit	
whipped cream	under counter refrigeration	42.00 Fahrenheit	
half & half	cream dispensing machine	37.00 Fahrenheit	
raw beef	walk-in cooler	35.00 Fahrenheit	
water	janitorial sink	102.00 Fahrenheit	
chicken nugget	hot holding	140.00 Fahrenheit	
water	handwashing sink	100.00 Fahrenheit	
ice cream	ice cream machine	37.00 Fahrenheit	

Overall Comments:

Joint inspection with Kathy Vo. Report written by Kathy Vo.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/11/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Itzel Mejia Amador
Manager

Signed On: November 27, 2024